

TEMPO

KITCHEN & BAR

LIGHT AND FRESH

Homemade Bircher muesli
Natural Greek yoghurt pots
Coconut chia pudding
Fruit and yoghurt verrines
Homemade berry compote
Poached seasonal fruit in spiced syrup
Fresh pressed juice cocktails
Fresh squeezed orange juice
Cloudy apple juice
Artisan charcuterie selection
Marinated olives, pickles, mustards
Swiss-style, cheddar and cream cheeses
Tasmanian smoked salmon with lemon, capers, red onion
Chefs' salad with today's dressing
Sliced tomato, avocado, extra virgin olive oil
Seasonal cut fruit and berry platter
Whole fruit display

HIGH ENERGY

Toast selection: white, wholemeal, multigrain, dark rye, soy-linseed, fruit toast
Assorted croissants and Danish pastries
Sesame or poppyseed bagels
Mini muffins and doughnuts
Fresh baked sourdough baguette and loaves
Fruit jams and preserves
Local organic honey
Peanut butter, Nutella, Vegemite
Cultured butter and vegan margarine
Assortment of cereals: muesli, cornflakes, rice cereals, wholemeal cereals, raisin bran
Dried fruit, raw mixed nuts and seeds
Full cream, skim milk, lactose-free milk
Vegan mylk: almond, oat, soy

BREAKFAST CLASSICS

Organic eggs: scrambled and fried
Grilled bacon and sausages
Baked beans
Grilled tomato and mushrooms
Chefs' breakfast special
Crisp hash browns, potato cakes
Buttermilk pancakes with maple syrup, salted caramel
Roast vegetable pastries

ORGANIC EGGS, YOUR WAY

2 farm-fresh eggs served to your table: scrambled, fried, poached
Omelettes: ham, bacon, tomato, mushroom, onion, cheese
Benedicts: ham, spinach, smoked salmon